





Beal

A common blood Pudding - excellent

Two handfuls brown bread flour - about a third  
Oatmeal - a handful bread crumbs - D<sup>o</sup> finely  
chop'd mutton suet of Pigs fat - some onion,  
finely chop'd - D<sup>o</sup> Syme - one egg - Pepper &  
salt - Mix altogether with milk - then add the  
blood - about half of half. -

Put some fat into a baking dish - when  
warm rub the dish all over - pour in the  
batter - An hour or an hour & quarter  
will bake it. —————



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To Boil a Brisket of a Buttock of Beef, or a Ham cold

Take about 10 or 12 pound of y<sup>e</sup> middle part of a Brisket of Beef before you salt it, keep it 2 or 3 days: then salt it well with an equal quantity of bray salt & salt petre for 3, 4, 5 or 6 days according to your taste: when you boil it put it in a clean cloth bind quite close all round, let it only simmer gently, but never boil, for 8 or 9 hours, when you take it out of y<sup>e</sup> pot put 2 sticks across y<sup>e</sup> pot & let the beef in the cloth stand over y<sup>e</sup> steam first on one side, then on the other, for half an hour. This method will tender it still more, let it remain in the cloth till cold: next day serve it up whole.

it will keep 14 days sweet.

N<sup>o</sup> Slices of this Beef boiled on a grid iron is excellent good, with turnips carrots or potatoes: the best sauce cold, is vinegar & mustard or sallads of any sort.

When you boil a Ham never soak it in water, either bury it in a sackin 48 hours in the ground, or put it if you have time a week into a moist cellar.



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To have it well quite round before using & boiling  
in the cloth: to eat cold.

To make vinegar — Mip Wade

One pound of fourpenny ginger to a gallon of water,  
the sugar to be put into a <sup>Baron</sup> vessel, & y<sup>e</sup> water  
boild & pour'd on it: the yeast to be put to it  
while its warm: then work'd up as beer, & when  
it has work'd enough to scum y<sup>e</sup> yeast of y<sup>e</sup> top  
& put it into a barrell, but you must leave all  
y<sup>e</sup> dregs at y<sup>e</sup> bottom of your tun, & it must  
stand in your barrel 9 or 12 months & y<sup>e</sup> be drawn  
off into bottles, & y<sup>e</sup> corks must be notched round  
that it may have air & it must be the same  
in the barrell; you may make what quantity of  
this you please, & longer it stands the better.

Potatoe cheese cakes. Mip Wade

A pound of potatoe a lb of butter. a pound of sugar  
10 eggs & a little lemon peel.



To Pickle Pork like Westphalia Ham. <sup>3</sup> mib W

To 6 Hams take 3 Gallons of Spanish salt, 1 lb of salt petre 9 pound of coarse sugar & dissolve them in as much spring water as will cover your Hams. so let y<sup>e</sup> lie for three weeks: then take them out & smoke them, but do not let them hang too hot. When they are smok'd as much as you like hang them in a very dry place.

It is best to boil your pickle & let it be cold before you put in your Hams

To Pickle a Goose mib W

Take a fat Goose & powder it with salt 6 days: then Boil it tender & put it into pickle like Sturgeon pickle, like ~~other~~ but boil more & nutmeg in it.

Brown gravy soup

Take half a pound of butter; slice & lay it at y<sup>e</sup> bottom of your stew pan: lay upon it two handfulls of sliced onion cut into thick slices, & a carrot or 2 sliced. Then take six pound of fresh beef (the leanest is the best) cut it into pieces: put in some slices of fat bacon, lay this upon the rest: strew some knuckle pepper over all & lay a handfull of sprigs of Thyme



over that: when these ingredients are put into y<sup>e</sup> pan  
then set them on to stew: shake y<sup>e</sup> pan sometimes to  
prevent its burning till the gravy begins to come; have  
ready some broth which may be made of any fresh  
meat that is not fat, with some sallory <sup>boiled</sup> in it: y<sup>n</sup>  
make use of y<sup>e</sup> bones your meat is cut off, but if you  
have none of these; make use of boyl'd water: but  
broth tho ever so weak is better than plain water.  
put it in at different times to y<sup>e</sup> meat that stewing  
as much of the broth as will fill the dish you design,  
& after you have begun to put in the broth you  
may stir it, & let all stew together for about a  
quarter of an hour, or more: then take out all the  
meat & gravy together, & clean your pan, then take  
a small piece of butter with a little water, melt  
it in your stew pan, & take 4 handfuls of spinage  
cut pretty small & dredged with flower, & stew it  
in the butter till tender, then strain y<sup>e</sup> soup throu<sup>gh</sup>  
a sieve upon the spinage put into it the sallory  
that was boild in the broth cut in pieces & y<sup>e</sup>  
crust of a french roll, & let them boil together  
till the bread is tender: skim it if occasion (it may



not look greasy) serve it up. Garnish y<sup>e</sup> dish  
with paste edge: Spinage to boild & cut small: or  
Carrot: or Turnip boild & cut small, this quantity  
will fill a very large dish. — You may draw gravy  
for any use as this receipt directs; only leave out  
the Herbs & put in more or less broth as you  
would have it for strength. If you please you  
may leave out the bacon & lay slices of butter  
at the bottom of your pan; according as the  
taste is proper for what you design the gravy  
for. — If you have a mind when your spinage  
is stew'd of y<sup>e</sup> soup put into it, you may put  
in green pease or Boharagus cut in very little  
pieces, & let them all stew till tender. — Remem-  
ber in this or any other soup the broth you  
put in must have no oatmeal or any thing  
to thicken it.

#### To collar Cales Misp W

Take your Cales cover them well with salt & wipe  
them well with a cloth: then slit them up the  
back & bone them & cut off the head & tails: then  
take winter Sallery parselly sweet marjoram sage  
may leaves beat to powder one Union: spread



all these together very small. Then take a quarter of an ounce of cloves or more or nutmegs half an ounce of pepper one spoonful of salt beat all these together fine & shew them on your Calves & roll them up very tight with tape & thrust skewers in: boil them in water & half a pint of vinegar & a good handful of salt let them boil till they are tender. For the pickle to keep them in. take one quart of white wine a pint of vinegar half a pint of the liquor they boild in. put them in hot - Boil in y<sup>e</sup> liquor a little cloves more salt winter Sallery & Thyme.

To make forced meat M<sup>rs</sup> W<sup>ard</sup>

Take some veal & beef suett, mince it well together with a little barley fine pepper & salt, then put it in to a marble mortar & beat it very fine & put into it yolkes of eggs & grated bread according to y<sup>e</sup> quantity.

To Boil Pallets

Boil them 3 or 4 hours till they are tender, y<sup>n</sup> blanch them.

To make Sausages M<sup>rs</sup> W<sup>ard</sup>

Take 3 pound of Pork pick it clean from the sinews mince it very small: then take two pound of very



fine fat, & one pound of Hoggs suit chop them to-  
-gether till they are very fine: season them with  
pepper & salt flower of mace beat fine (put in as much  
more flower of mace as pepper) a handful of sage. spread  
small five yolks of eggs 12 spoon fulls of cream, work  
it in with your hands till it is mixed together: stuff  
it into your shirts. Fry them leisurely with sweet  
butter.

To roast a shoulder of Mutton with Oysters <sup>Mrs W</sup>

Take Oysters & parboil them a little: then take a  
little Marjoram & winter-sallory & penny royal &  
mince them very small: y<sup>n</sup> take y<sup>e</sup> yolke of an egg  
& some grated bread & role y<sup>e</sup> Oysters in it & so stuff  
your mutton. It must be stuff'd at y<sup>e</sup> top of  
<sup>y<sup>e</sup> Shoulder</sup>

To stew a rump of beef the Dutche of Portsmouths  
way

Take a good large rump of beef & take off some of  
the fat: take y<sup>e</sup> great flat bone out of it & then  
lard it all over very deep with bacon: season it  
with salt and a little Jamaica pepper so set it  
stewing in a stew pan with one spoon full of ale,  
a whole onion over a few coals (for it must stew  
easily) it must be stewing 12 hours at least  
when it is almost enough add to it half a pint of



White wine with one spoonful of Mango liquor if you have any. So serve it up with toast & sippets.

a side dish of Sticks tongues

Take y<sup>m</sup> & half boyle y<sup>m</sup> - peel y<sup>m</sup> & lard y<sup>m</sup> with bacon - & broil y<sup>m</sup> & when they are enough dish y<sup>m</sup> up with gravy sauce.

To pickle pigeons -

Take y<sup>e</sup> pigeons & bone them but one in another, & season y<sup>m</sup> with pepper & salt, a little Thyme sweet Majoram winter savory & chive parley, a little <sup>Lemon</sup> ~~lemon~~ peel & an Anchovy so tie y<sup>m</sup> at both ends, put in y<sup>e</sup> bones of boild fowls. Let y<sup>m</sup> boile very well & strain y<sup>m</sup>, then put in the Pigeons to boile & when they are enough take y<sup>m</sup> up & put in a little Alegar to y<sup>e</sup> broth & keep y<sup>e</sup> Pigeons in it.



Friday Soup m<sup>th</sup>

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Take 2 quarts of water, half a pound of butter,  
20 pepper corns, a little salt. half a Manchet,  
cover y<sup>e</sup> close & let y<sup>e</sup> boil an hour, then  
break in the bread small, & put in such herbs  
as are in season, As Lettice Sorrel Asparagus  
toke or young pease - for want of these  
Lorn Callas, haroley & Cabbages, which  
requires more boiling: always put in some  
Shallott, when it is almost enough, take 3  
Anchovies & boil them in a little flarrel,  
then strain them & beat them up with a  
good lump of butter to be thick & put it  
in: let it have one boil. have toasts of  
bread dilt in cream & fry'd in butter  
lay y<sup>e</sup> in your dish & pour y<sup>e</sup> soup upon  
them.



10 To Pot a Hare

Take an old Hare & cut it in pieces put it into a pot with a pound of beef Suet & a little butter: when it is very tenderly baked cut it clean from the bones & put it in y<sup>e</sup> pot you design to keep it in: pour y<sup>e</sup> fat from it & chop y<sup>e</sup> meat with y<sup>e</sup> edge of a trencher: then put it in the pot again & lay your fat upon it: you must put a little more black pepper & salt to it: a little slice of bacon is good in it but it must be taken out when potted. —

To Dress Hoggs feet & Ears the best way <sup>with w</sup>  
When they are nicely cleaved put them into a pot with a bay leaf, & a large Onion, & as much water as will cover them: season it with salt & a little pepper — bake y<sup>m</sup> with house hold bread: keep 'em in this pottle till you want 'em: take y<sup>m</sup> out, & cut them in



handsome pieces: fry y<sup>m</sup> & take for  
some 3 spoonfulls of y<sup>e</sup> pickle, shake in  
some flower a piece of butter & a spoonful  
of Mustard: lay y<sup>e</sup> eare in the middle, y<sup>e</sup> feet  
round & pour y<sup>e</sup> sauce over. \_\_\_\_\_

To make a white pincus of Eggs <sup>with w<sup>x</sup></sup>

Take ten or twelve eggs, boil them hard &  
peel them; put them into a stew pan with  
a little white gravy, so take yolks of 2 or 3  
eggs, beat them very well & put to y<sup>m</sup> two  
or 3 spoonfuls of cream, a spoonful of  
white wine, a little juice of lemon & a  
little shred parley, add a little salt to your  
taste, so shake all together over y<sup>e</sup> stove  
till it is as thick as cream; but let it not  
boil; take your eggs & lay one part whole  
upon your dish y<sup>e</sup> rest cut in halves & quar-  
ters & lay round your dish - you must not  
cut them whilst you lay y<sup>m</sup> on your dish. Garnish  
y<sup>r</sup> dish with sippets so serve it up



12 To pickle Smelts

Take y<sup>e</sup> best of largest smelts you can get, cut wash & wipe y<sup>m</sup>, lye y<sup>m</sup> in a flat pot, cover y<sup>m</sup> with a little white wine vinegar, 2 or 3 blades of Mace, a little whole pepper & salt, then bake y<sup>m</sup> in a slow oven so keep y<sup>m</sup> for use. —

White Soup

Mrs W

a Thimble of Veal of near eight pound, a pound & half of scrap of Mutton put into a sauce pan with a cover with ten quarts of water four large Onions well peeled, one blade of mace & as much black pepper & salt as you like, when well skim'd add a core half pound of ham or lean Bacon to y<sup>e</sup> broth: it must be on y<sup>e</sup> fire five hours; but if over night will make more soon — just before you send it to table thicken it with a pint of cream & four eggs — If you chuse to send y<sup>e</sup> meat to table in y<sup>e</sup> soup you must leave about three pound of



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veal to the shankles, & take that out after  
your broth has been on an hour, as it will  
otherwise be too much done to send up in  
your soup—

To make Oyster Loaves      With W

Take half a doz<sup>n</sup> of french loaves. rack y<sup>m</sup>  
& make a little hole at y<sup>e</sup> top, take out  
all the crumbs & fry them in butter till  
they be crisp— so when y<sup>r</sup> Oysters are stewed  
put them into your loaves— Cover y<sup>m</sup> up  
before y<sup>e</sup> fire to keep y<sup>m</sup> hot till you want y<sup>m</sup>,  
so serve them up— They are proper for either  
side dish or middle dish— you <sup>may</sup> make cockle  
loaves or mushrooms y<sup>e</sup> same way—

Loaves to be got at theatts that will keep  
3 a doz<sup>n</sup>

To Pickle Shrimps.      With W

Take y<sup>e</sup> largest Shrimps you can get: take y<sup>m</sup>  
out of y<sup>e</sup> shells, boil y<sup>m</sup> in a Gall of water or  
as much water as will cover them according



as you have quantity of Shrimps so strain  
 y<sup>m</sup> through a hair sieve: then put to y<sup>e</sup> liquor  
 a little Spice - as more cloves a little whole  
 pepper a little white wine vinegar to y<sup>e</sup>  
 taste of a little salt: boil y<sup>m</sup> well together -  
 when tis Cold put in your Shrimps; they are  
 fit for use.

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To make Lemon pickle with Worde

To one Gallon of Vinegar put 8 Lemons, cut  
 them in two & take out all y<sup>e</sup> pulp: then fill  
 them full of Salt & sew them together put  
 y<sup>m</sup> on a plate of dry y<sup>m</sup> in an oven after y<sup>e</sup>  
 bread comes out when y<sup>e</sup> great heat is gone  
 off. They must be quite dry & hard - To 8 Lemons  
 put three ounces of flower of Mustard & six  
 drams of Cayen Pepper nine cloves of garlick  
 & a race or two of ginger - The vinegar must  
 be boyled & when warm put all together  
 close stopd & let y<sup>m</sup> stand for a month



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- Take out y<sup>e</sup> Lemons & keep y<sup>e</sup> pickle  
for use in little bottles. —

To make a fricassee of Chickens Rabbits or  
Lamb —

Take 4 Chickens, skin em cut y<sup>e</sup> Leggs wing  
& breasts into small pieces, put y<sup>m</sup> into milk  
& water, let them lye two or three hours,  
make a little broth of y<sup>e</sup> forcasses — Take  
the Chickens out of y<sup>e</sup> water & dry them  
with a cloth, season them with a little  
more, a very little pepper & salt, a little  
Lemon Thyme & parsley shred small, put  
them into a stew pan with almost half a  
pound of butter & set y<sup>m</sup> over a gentle  
fire, for fear of burning to the pan. Keep  
y<sup>m</sup> close covered, stir y<sup>m</sup> often; when enough  
take them out of y<sup>e</sup> butter & strain off y<sup>e</sup> b<sup>y</sup>e,  
strain y<sup>e</sup> gravy through a hair sieve & put  
it in with as much of y<sup>e</sup> broth as will make  
saue, put all together in a stew pan



thickening it up with a little butter work'd  
with flower two yolks of eggs beaten with a  
little cream - When you take it from y<sup>e</sup> fire  
put in a little nutmeg & a little lemon -  
if you would have it brown you need only  
brown y<sup>e</sup> butter & do it quicker, & if you don't  
like herbs tie them in a bunch.

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To make trainchins - Miss Warde

Take one role & a half of new white bread &  
half a role of old bread - Grate y<sup>e</sup> bread very  
fine, then take as much more cheese as bread  
& beat y<sup>m</sup> very well in a mortar with a  
little butter melted in a cup before y<sup>e</sup> fire  
2 eggs both yolks & whites & 2 spoonfulls  
of cream, mix them well together - Then  
put a little puff paste in your tins &  
bake y<sup>m</sup> as you would cheese cakes -



To pickle sliced cucumber with W 17

Take y<sup>e</sup> cucumbers before they are full grown  
- pare of slice y<sup>m</sup> into a pewter dish - So 12  
cucumbers put 3 large onions, slice y<sup>m</sup> very  
thin, put a little salt, cover y<sup>m</sup> with a  
pewter dish, let them stand 24 hours, then  
take y<sup>e</sup> onions out of dry them, drain y<sup>m</sup>  
through a cullander, put y<sup>m</sup> into a well  
glaz'd pot - Take y<sup>e</sup> best white wine  
vinegar distill it with mace cloves & ginger  
& pepper to 5 quarts of vinegar half a lb  
of salt, when it is distill'd boil it & pour  
it hot over y<sup>e</sup> cucumbers, in 4 days pour  
y<sup>e</sup> vinegar from y<sup>m</sup> & boile it, pour it on  
y<sup>m</sup> as before, & put in a glass of white wine

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To make vinegar Mrs Hervey Womersley  
One pound of four penny sugar to a gallon  
of water, y<sup>e</sup> sugar to be put into a brass or  
refuell of y<sup>e</sup> water to boile & pour'd on it



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The yeast to be put to it whilst it is warm  
then work'd up as beer, & when it has work'd  
enough to ~~draw~~ run y<sup>e</sup> Yeast of y<sup>e</sup> top &  
put into a Barrell; but you must leave all  
your druggs at y<sup>e</sup> bottom of y<sup>e</sup> tunne, & it must  
stand in y<sup>e</sup> Barrell 9 or 12 months & then  
to be drawn off into bottles & y<sup>e</sup> corks to  
be notch'd round that it may have air &  
it must be y<sup>e</sup> same in y<sup>e</sup> Barrell - You may  
make what quantity by this you please -  
The longer it stands y<sup>e</sup> better. —

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To Stew Mushrooms with Wine  
Pick y<sup>e</sup> Mushrooms & wash them clean,  
put y<sup>m</sup> into a sauce pan with six shoon  
= fulls of water & y<sup>e</sup> juice of a small Lemon  
(which keeps them white) boil y<sup>m</sup> on a  
brisk fire 5 minutes with a little salt  
& spice - have ready a small piece of butter  
roll'd in flower the yolks of 2 eggs



beat well, put to y<sup>e</sup> Mushrooms, keep it <sup>19</sup>  
shaking till it be well mixed & a proper thicknes  
then serve y<sup>e</sup> up.

To pickle Salmon Mrs Furber Doncaster  
Cut your Salmon in square pieces, take  
out all y<sup>e</sup> blood, wipe it very dry with a cloth  
rub it moderately with salt petre & common  
salt - let it lye two days - then tye it up tight  
with clean matting - boil it in spring water  
with a few blades of mace, an onion stuck  
with cloves, a little white pepper, four bay  
leaves - When y<sup>e</sup> Salmon is enough take it out  
& add a little vinegar to your pickle - Let it  
boil a little, when cold put in your Salmon  
to keep - If y<sup>e</sup> pickle changes in keeping take  
out your salmon boil y<sup>e</sup> pickle again adding  
a little more spices, & put y<sup>e</sup> Salmon in cold  
It will keep a long time - It is better to bake  
y<sup>e</sup> Salmon in an oven, - instead of boiling it -



## Beef Olives

Take a lump of beef cut in into stakes  
 half a quarter long about an ~~inch~~ thick  
 let them be square, lay on some good force  
 meat made with veal. Roll them tye y<sup>m</sup>  
 once round with a hard knot - Dip y<sup>m</sup> in  
 egg, crumbs of bread & grated nutmeg & a  
 little pepper & salt - The best way is to  
 roast them, or fry y<sup>m</sup> brown in fresh butter  
 - lay y<sup>m</sup> every one on a bay leaf & cover  
 y<sup>m</sup> every one with a piece of bacon toast  
 - Have so good gravy, a few truffles &  
 morels & mushrooms, boil all together  
 pour into y<sup>e</sup> dish & send it to table -  
 Veal olives are good done y<sup>e</sup> same way  
 only roll them narrow at one end of bread  
 at y<sup>e</sup> other, fry them of a fine brown -  
 omit y<sup>e</sup> bay leaf - little bits of bacon about  
 2 inches long on y<sup>m</sup> - The same sauce.



Boil'd Chicken Miss Ward

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Take a chicken boil it just fit for eating but not too much - When it is boil'd enough, peel all y<sup>e</sup> skin off & take y<sup>e</sup> white flesh of y<sup>e</sup> bones - pull it in pieces about as thin as a large Quill & half as long as your finger - have ready a quarter of a pint of good cream & a piece of fresh butter about half the size of an egg - Stir y<sup>m</sup> together till y<sup>e</sup> butter is all melted & y<sup>m</sup> put in your chicken with y<sup>e</sup> gravy y<sup>e</sup> came from it - Give it 2 or 3 toffes round the fire - Put them into a dish & send them up hot - You may put in a small quantity of Anchovy liquor, just to give it a flavor - N.B. - The Legs makes a very pretty dish by itself, broil'd very nicely with some pepper & salt - the livers being boil'd & y<sup>e</sup> Gizzards broil'd cut & slaw'd & laid round y<sup>e</sup> Legs - with gravy sauce in y<sup>e</sup> dish



2<sup>d</sup> Recipe for a boiled Fowl Mrs Worrell  
Take a little white gravy if you have it,  
if not boil y<sup>e</sup> livers & gizzards take y<sup>e</sup>  
broth of them, have ready 3 or 4 eggs boiled  
hard, y<sup>e</sup> yolks of which bruise through a  
sieve with y<sup>e</sup> livers of y<sup>e</sup> fowls into y<sup>e</sup> broth,  
or white gravy & put in a little good cream  
& a little salt.

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Strengthening Veal broth - Lady Fowls  
One pound of lean Veal, cut it in bits -  
one dozen of Turnips pared & sliced with  
2 spoon fulls of water (when y<sup>e</sup> Turnips are  
in season half a doz<sup>n</sup> will do) put y<sup>m</sup> in a  
pot, cover it close that no water get in -  
then put y<sup>t</sup> pot into a pot with water,  
let it simmer four hours, then strain it  
off - Give a Coffee cup warm in a mot<sup>n</sup>  
early, y<sup>e</sup> afternoon & bed time.



To make a Provolo of Veal a la Fentler  
 & Take a Stew pan proportionable to y<sup>e</sup> dish  
 you purpose to serve it - in to table - rub  
 y<sup>e</sup> bottom with butter & lay thin slices of  
 Veal very close round y<sup>e</sup> bottom of y<sup>e</sup> pan  
 - season it with pepper salt chop'd parsley  
 & green onions - then cover it with slices of  
 Ham cut thin & steep'd in batter - then  
 cover it with veal & herbs - cover it close  
 & put fire under & over till it is quite  
 tender - then put y<sup>e</sup> top of a french roll  
 in the dish toasted & butter'd secondly y<sup>e</sup>  
 veal thirdly pour on the dish a ragout  
 of sweet bread mushrooms truffles &  
 morrells made white then serve it up.  
 This provolo may be stew'd in an oven &  
 it is a better way then doing it over a  
 common stove



<sup>24</sup> Veal a la Beeshemell Miss Warde

Take a Loyn of Veal & roast it when it is  
cold cut out y<sup>e</sup> lean part as near as you  
can & make it in y<sup>e</sup> shape of a trough &  
take y<sup>e</sup> veal y<sup>e</sup> you cut out & mince it  
in little thin pieces. put it in a stew pan  
with half a pint of good broth & a pint  
of cream & thicken it with flower & butter  
- Just let it boil: then put it into y<sup>e</sup>  
Loyn of Veal & throw a few bread crumbs  
over y<sup>e</sup> top & brown it with a Sallander  
- You must leave a little of y<sup>e</sup> minced  
meat to put on y<sup>e</sup> dish with it.

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To Dress a Salfo head like Turtle.

Take y<sup>e</sup> head & scale of y<sup>e</sup> hair as you  
would a pig - when clean cut y<sup>e</sup> horn part  
into thin slices with as little of y<sup>e</sup> lean  
as possible - put in y<sup>e</sup> eyes & kernels.



cut into pieces - you must have ready  
2 quarts of strong Mutton or Veal broth  
- the last is y<sup>e</sup> best - a pint of Madeira  
wine or white wine - a large onion  
stuck with cloves - the peel of half a  
Lemon - some Lemon Sweet marjoram  
parsley & thyme shred small - thyan  
pepper a Sea spoon full or to your taste  
- Stew them together till y<sup>e</sup> meat is  
tender which will be in about an hour  
an half or two hours, Cut y<sup>e</sup> brains in  
- to pieces but not too small & put them  
in 4 y<sup>e</sup> artificial eggs just before you  
send it up - a falso Chitterlaine cut  
in pieces & stewed with y<sup>e</sup> head all y<sup>e</sup> time  
is an ingredient that many like & you may  
add a few of y<sup>e</sup> white plump part of  
Oysters if you chuse it - The onion &  
cloves must be taken out when you send  
it to table



To make y<sup>e</sup> Artificial eggs. —

Boil 6 or 7 eggs hard — take y<sup>e</sup> yolks & beat  
them with a spoon with as much madeira  
wine as to mix it into a stiff paste — roll  
it in the form of a birds egg y<sup>e</sup> size of  
a large nut —

### Bouillon

Take six pound of the thick end of the Bonnet of fresh  
Beef; let it stew in 6 Gallons of soft water for six  
hours; season it very well for the first hour; then  
put in two whole Carrots; four onions with 6 clove  
stuck in each: whole pepper & salt to your taste  
When it has stews three or four hours longer, over  
a slow fire; put in two hands of Salsify sliced, or some  
Leaves of parsley, some Savory &c. Stewed in a bunch:  
6 cabbage sliced or 6 colly flower or some Asparagus  
tops; but get as many of these, as are in Season  
Cut in large pieces; & stew them till tender: Take  
out the Carrots and as much of the onion as  
you can: then take out a sufficient quantity of



The Liquor that the Beef has been Stew'd in; & put it  
in a stew pan & thicken it up with flour &  
Butter: Serve the Beef up with this sauce & a  
good quantity of the Stew'd cabbage Turnips & Carrots.  
The Turnips & Carrots to be cut in Round or Square  
pieces & Stew as tender as possible not to fall in  
pieces: — If you please it you may Stew a  
piece of Beef as a Cove with the same sauce  
only putting in Shap'd pickells or capers instead  
of the Turnips & Carrots. The liquor  
makes good soup.

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To Pickle Walnuts Mr. E. Garbro's Receipt

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Take 100 Large Walnuts about midsummer when  
they are full grown: but before the shells begin to  
harden, lay them in salt & water nine days, but  
shift them every third day, into a fresh Brims of  
salt & water to take out their Bitterness: then  
take them out & rub them with a soft coarse  
cloth, till they are clean dry & smooth and you



Perceive the black skin will safely peel off: then put  
them into jars or pots you design to keep them in  
sprinkling a little bay salt on them as you lay them  
in: As soon as you can prepare your pickle for them  
thus: Take one Gallon of white white Vinegar put  
to it of Cloves Mace & whole ~~peppercorns~~ <sup>Jamaica</sup> pepper  
a penny worth or a Quarter of an ounce of each:  
Four heads of Garlic, two bruised Nutmegs two  
large pieces of Ginger & a Quarter of a Pint of  
bruised Mustard Seed: And some sliced horse  
Radish: then boil the Vinegar & spices &c. a  
little while together & pour the pickle & spices &c  
boiling hot into the jars upon the Walnuts  
An equal Quantity into each jar, till they are  
all covered with the Liquor; then cover up your  
jars immediately with a Stone or Slate & a cloth  
to keep in the Stearn; & when the jars are cool  
tye mouths of them close up with a bladder &  
leather: & Let them stand six weeks before you  
use them: And they will keep two years, if you



Now & then boyle the pickle when it wants it & scum  
it well; & put it to them again cold: —

To cure Bacon Mrs Harvey

The Hames to be rubbed as soon as cut up  
very well with Treacle, let them lay upon a  
board over a stone Panishin till the next  
day; to a Ham of about fourteen pound  
weight, one ounce of Salt petre & a quarter  
of a pound of bay Salt, & about one pound  
of common salt, beat them, & dry them  
before the fire, then rub it very well into  
the Hames & lay them in your pickling Tub,  
in a week turn them over. Let them  
lay in the pickle a fortnight, lay them  
to drain one night & then rub them all over  
with beat chalk dissolved with warm  
milk to the thickness of batter & then hang  
them up where you intend them to dry.  
The Slices are done the same way  
More ingredients must be added in proportion  
to y<sup>e</sup> weights of the Hames & slices



Winter peas Cook. Mrs. Garbrough  
The peas must be steep'd in <sup>soft</sup> water 4<sup>th</sup> night  
before you use them —

Take half a Quarter of Peas boil y<sup>m</sup> in  
two gallons of soft water, when they are very  
soft vyle them & bruise them in a bowl  
& rub y<sup>e</sup> pulp through a fullender with  
three quarts of the liquor they were boil'd  
in\* set it on y<sup>e</sup> fire in a stew pan put 2  
spoonfulls of dried mint powder'd, two spoon-  
-fulls of salt, or more to your taste a tea  
spoonfull of pepper, & thicken it with flower  
& butter, & boil it well till a proper thick-  
-ness — Serve it up with fried bread &  
stew'd spinach put into y<sup>e</sup> cook dish with it  
\* An Anchovy tyed in a muslin & boil'd in  
the Cook after it is put into the stew pan  
gives an agreeable flavor & less salt will be  
necessary —



Manner of keeping Fish Mrs Yarborough

Clean & wipe y<sup>e</sup> inside very well as soon as  
it comes in - The first day put it into a cloth  
dip'd in salt & water, next morn'g into another  
clean cloth dip'd in vinegar repeating y<sup>e</sup>  
same twice a day alternately - Crabs &  
Lobsters may be keep'd entirely in vinegar  
cloths. y<sup>e</sup> above method for Cod & Haddock  
Brett & Turbot - Salmon & Soale should  
be boiled in a little salt & water when  
enough to be taken out of y<sup>e</sup> water add a  
little more salt to y<sup>e</sup> water, let it boil again  
stand to be cold - put your Salmon or  
Soale into a large earthen pot & pour  
the liquor over it. take care to have  
sufficient to cover y<sup>e</sup> fish very well.  
Bysters may be keep'd a fortnight by  
putting them into a stone bowl & strewing  
a little salt over them frequently -  
When you want to salt fish wipe them very clean  
take out y<sup>e</sup> eyes & fill them with salt. This is suf-  
ficient for Haddock - for Cod - a little salt should be  
rub'd in y<sup>e</sup> inside



<sup>The duchess of Malborough</sup>  
A White Sock Mrs Harborough

Take ye knuckle end of a leg a beal & half a pound of lean mason, & put to it four quarts of water & boil it gently for two or three hours — Then take a chicken that has been roasted. bruise it & half a pound of Almonds & boil them well in the broth — then strain them <sup>through</sup> as a strainer & add to it half a pint of sweet cream, & serve it up with a french role well toasted

<sup>Mrs Harborough</sup>  
Pickles of Sturgeon known pigs feet &c  
Salt & water boild: with a little vinegar <sup>for brayne</sup> to be  
boild up every ten days — now & then renew'd —  
— Meat in summer should be wiped two or 3 times a day — if the weather is very close a little ginger rub'd on it with flower close lay'd on is a good thing to preserve it — The flower should be wiped off as soon as damp — A Spoonful of vinegar given to Fowles dunks &c if you want to use ym as soon as kill'd will make them tender — To baste an old Hare with vinegar will make it tender



Dum Mastry's Mrs Yarborough's

Take ye white meat of Turkey chicken or rabbit,  
that has been dress'd - Cut it or chop it fine.  
have ready as much rice boild soft in small broth  
- Season it with onion pepper ~~or~~ & salt or a little  
Anniseed - mix it up into a Mass with a little

Broth & ye yolk of an egg / as for forced  
meat / add ye marrow of a leg of Mutton bone  
roll up a ball ye size of a wall nut wrap  
ye round with a young vine leaf & tie it  
on with thread which may be taken off when  
dish'd up lay ye in a little small broth  
to ye bones of ye chicken & let them stew  
very slowly for an hour cover'd - y<sup>n</sup> take  
them out & drain ye broth from the bones  
& have a little butter work'd with flower  
with which thicken ye broth, & put the balls  
in to keep not till you serve it up  
A few fine crumbs of bread added to ye  
mixture of ye Malt would be better



To make Walnut Catchup With Sarye  
gather your walnuts when fit for pickling  
& to every quart of juice put one pound of  
half of anchovies a dozen of shallots &  
third part of an ounce of mace a little black  
pepper & a few cloves & a gill of alliger  
- just slip the Anchovies through your  
finger to take of the salt - boil all together  
till the shallots are tender, then strain  
it through a sieve & when cold run it  
through a Muslin & it is fit for use -  
It is - You may put to ye above ingredi-  
ents one pint of Ale & half a gill of Ale  
gar with a few anchovies & shallots & if it  
is pretty well boild it will make a sweet  
sort which must be used first & filter'd  
as above - Small bottles are the best to  
put it in for if long open'd it will spoil



To make soup for keeking Mrs Harvey given by Mrs. Cabne

Take a hind Leg of Beef & a large hunk of  
veal, put to it four gallons of water, when it  
boils & has been clean skim'd put in the  
following roots. 20 Leeks 4 Carrots 10 onions 3  
parsnips & 5 Turnips. let all these stew for 10  
hours skimming it well all the time but never  
stir it - Then strain it off into an earthen pot  
- Then to the meat & roots that are left in the  
Caldron put more water & let it stew all night  
& in the morning strain that off into an earthen  
pan by itself. - When you melt the Jelly for  
use take as much of the small as you think  
proper & put into it 5 or 6 whole onions,  
Gallery endive Charvill Carrots Lettices &  
the tops of ~~beet~~ beet cut very small, boil all  
these till they are tender then add as much  
of your strong Jelly as will make it the strength  
you like, & boil a thin crust of bread in it  
sook.



a dish dish

Mrs Cooke

Take y<sup>e</sup> liver & heart of a sheep with all the blood about it - cut them in pieces, put them into red wine with two onions, hardley pepper & salt - so let it stew till it be enough.

To stew bells

Mrs Cooke

Thin gut & wash y<sup>t</sup> cells very well, then cut them in pieces & put them into a stew pan with 4 spoonfulls of vinegar a good Ladle full of water a Sea salt full of red wine & a bunch of sweet herbs cutt'd & shred very fine - about 15 foms of pepper a little lemon peel & two onions - let these stew all together very lowly - Turn y<sup>e</sup> Bells once or twice - When they are enough take out y<sup>e</sup> onion, pepper & Lemon peel - then put in a piece of butter shake it well up together & dish it up.

a ragout of Hare Mrs Cooke

Case your Hare & lay her in water then stuff her belly with a handful of hardley & 3 or 4 onions - then sew up her belly & boil her till she be tender - then mince her flesh small <sup>Take y<sup>e</sup> yolles of 6 hard eggs</sup> with y<sup>e</sup> hardley & onions that y<sup>e</sup> Hare was stuff'd with & mince them small - then take a Ladle full of strong broth with a



bunch of sweet herbs a spoonful of elder vinegar  
of some grated bread - give them a stew all toge-  
-ther, then put it to your minces here, &  
top it up with a little butter, y<sup>e</sup> grated  
bread is best put in with y<sup>e</sup> butter -  
split y<sup>e</sup> head of lay it in the middle of y<sup>r</sup>  
dish.

A fricasey of Lamb — Mrs Cooke  
Take a cloine of lamb cut it into single bones  
- set it to stew with a little water, some large  
mace, pepper, salt & 2 or 3 shallots, stew it till  
it be tender - when it is almost enough put in  
some anchovy & a piece of butter, then shake it  
all together & serve it up with morrells  
mushroom or heartichoke bottoms - If you  
have a mind to make a large dish for y<sup>e</sup>  
leg - then roast it better half - then stew it with  
the loine till it be enough & lay it in your  
dish with the stakes round it.

~~Salisbury farce~~  
To Mrs. John Hamme Mr Anthony Hall  
rub in with y<sup>e</sup> salt peter bruised in a  
mortar two large heads of garlick  
then rub it with the common salt dried by  
the fire



## Chicken broth

Wm Garborough

Kill & dress a chicken cut it down the back: skin  
& wash it clean. set it on to boil in a quart or  
three pints of water (just as the chicken is  
for size let it stew till it is quite tender &  
the broth good.

## Soup Mainger

Wm Garborough

Two large carrots, 2 roots of Celery, 2 or 3 Turn-  
ips, one large onion a little parsley & chervil  
cut them in pieces & stew them in butter over  
a hot fire a quarter of an hour, stirring them  
all the time that they do not burn, then put  
them into 2 quarts of hot water & let them  
boil an hour & half over a slow fire.  
pass the liquor through a hair sieve &  
squeeze the roots, skim off the butter that  
swims at the top - Add fresh carrots Turnips  
Onion Chervil or any herbs you like & let  
them boil in the soup till soft with bread  
& season with a little salt & pepper.  
Before the roots are put into the water a  
carrot must be cut in pieces & fried with a  
small lump of butter till it burns & put  
in to boil with the rest.



To dress red Herrings Mrs Harway

Let them steep in cold water all the night -  
put on some small beer, let it boil, then scale  
the Herrings in it or then broil them on a  
grid iron with a little butter.

To make Yeast

Mrs Harrison Bawtry

Thicken 2 quarts of water with fine flower to the  
thickness of common water quel - boil it half  
an hour sweeten it with near half a pound  
of brown sugar - when it is near cold pour it  
into a large jug upon 4 spoonfuls of yeast  
shake it together & let it stand one day to  
near a fire without being cover'd - there will  
be then a thick liquor at ye top which may  
be pour'd off - shake the remainder & keep  
it for use - It will take a gill & a half to  
a peck loaf - Take always 4 spoonfulls of  
the last to ferment the next quantity in  
succession - As the 4 spoonfulls used on  
this occasion will produce 16 - this Yeast is  
much better for being made three or 4 days  
before it is used. cover ye vessel in which you  
put ye yeast with a piece of paper - When you  
make bread it is ye best to mix ye Leaven -



over night & let it stand in a warm place  
till morning covered with flannel that is  
for brown bread but for white you need  
not —

Mrs Cooke

To keep fish & meat — also butter  
Fish should be wiped & strewed with a little  
salt twice a day — laid upon a dry stone  
For fish Cut off y<sup>e</sup> head & use it fresh:  
if you want to keep it 5 or 6 days strew a  
little salt & wipe it off twice a day —  
If you want the rest for salt fish — rub it  
well with salt (after it has been wiped well  
for two days) both out side & in, let it  
lay upon a dry stone. — It will keep 3  
weeks or a month —

Buttardokes Cut off y<sup>e</sup> head — dry & strew it  
with salt for 2 or 3 days then rub it very  
well with salt both inside & out. open the  
body with a stick — hang it up in your  
larder or a dry place to dry — It will keep  
3 weeks very well. — Lobsters — boil  
them rub y<sup>e</sup> shell with a little butter to give



it a Glop - keep them on a stone - If you want to keep them take out the tale whole put it into a pickle made of vinegar, salt & a little pepper boil'd together - let it stand till cold, then put in your lobster - the claws keep this way & are good for fish sauce & tail for a nice second course dish or supper -

Meat when wanted to keep should be wiped twice a day dredged with flower & if any had placed dredge a little ginger on - wipe it off constantly with y<sup>e</sup> flower & dredge on more -

Salted butter when wanted for use should be taken out of the pot the quantity you want - put it in your butter milk just after you churn - churn it over & again wash it well & make it up in pounds as before -

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To hot Lobster

Mrs Cooke

kill it in small pieces - put a care of this & a care of the red part (if you have any) & a little nutmeg & pepper - when your hot



is almost full lay a little butter ty<sup>e</sup> a  
baker over it & put it into the oven - If it  
is quick in quarter of an hour will bake it  
sufficient - When you take it out press it  
down very hard - let it stand to be cold -  
then clarify a little butter & pour it over  
the top.

To hot Salmon

Mrs Cooke

Take it when fresh - cut a piece the size  
of your pot (the lean end) skin it - rub it  
very well with pepper salt & nutmeg - put  
a little seasoning into your pot & a little  
more over your Salmon after it is in -  
lay a thick layer of butter after you  
have press'd the salmon very hard -  
tye a baker over it & put it into your  
oven - It will take rather more than an  
hour to bake it - press it down with  
a weight very well - let it stand to be  
cold - then clarify a little butter & pour it  
over it.



Soried meat Mrs Cooke.

bread crumbs Herbs - suet - a little lemon  
peel - mix them up with an egg & a little  
cream with your fingers - This is proper for  
most things - for eels when you pitch fork  
them put sage & barley into your stuffing  
no other Herbs...

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To Pitch fork eels. Mrs Cooke

Dredge your eels with - sage bread crumbs  
& flower basted with butter - Fry them in  
a dripping pan or tin oven: when you turn  
the eels a second time add a few more  
crumbs of sage - Garnish your dish  
with fry'd barley - Same either plain  
butter or anchovy & butter - This will do  
for either a hot or cold dish.

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To stew eels Mrs Cooke

Skim your eels & take off the head - dredge  
them with flower as much as will stick  
on - Roll them round the fire or skewer them  
fry them in butter - Take them out of your  
frying pan with all the brown you can get



put into the stewing pan some water &  
a bunch of st. sweet herbs - then pour fish  
of the brown & a little nutmeg grated over  
them - when they have stew'd a little put  
in some gravy or soy or catchup an  
anchovy with a little lemon peel -  
just before you dish them up put in a  
breakfast lub full of red wine & a little  
butter with flower rub'd in it to thicken  
the sauce & a little lemon juice -  
strain your sauce through a sieve -  
dish it up & garnish it with lemon.

Curry powder Mrs Diddoworth  
1 part common pepper 2 ginger 5 Turmeric  
5 Do Coriander seeds beat & a little  
Cayan pepper - I think less common  
pepper & rather more cayen is better

Sevens Mrs Wroughton  
Thicken two quarts of water with fine flower  
to y<sup>e</sup> thickness of water gruel - boil it half an  
hour - sweeten it with near half a pound of brown  
sugar when near to be done it into a large jug &



upon four spoonfulls of good Yeast - shake it well  
& let it stand uncover'd before a fire one day -  
there will be a thick liquor at the top which  
must be pour'd off - the remainder shaken &  
kept for use. - It will require a Gill of half  
a raise a heek loaf. - Save always four  
spoonfulls to ferment ye next quantity. it should  
be made two or three days before you use it -  
The Vessel you keep it in must be cover'd close  
- It is best when you make bread to mix it  
even 7<sup>th</sup> night before & let it stand cover'd with  
a flannel in a warm place. The four spoonfulls  
make sixteen -

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To make Sugar vinegar Mrs Gallows Dorby  
To 3 Quarts of water one lb of the warmest  
Sugar, boil & scum y<sup>e</sup> pot a quarter of an  
hour, work it with yeast for 24 hours place  
your Vessel in the hottest place for the Sun

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To make Liquid Soap Mrs Gallows Dorby  
Three pound of soft soap to ten quarts of water  
let your water be warm & you must break  
your soap very small into it. set it on a slow  
fire & let it simmer for about ten hours till  
the water is waisted to about 7 quarts - when  
it is cold bottle it & it is ready for use. -  
When you want to use it put a little of



the above in luke warm or cold water & wash  
it till you have made a good lather then wash  
your silk stockings flannels Linens printed  
Cottons Muslins &c —

The best time to lay in Soak is in August  
To Pickle Meat In<sup>rs</sup> Lye

Take eight Gallons of Water. 12 Pound of Salt  
3 Quarter of a Pound of Salt Petre. a Pound of  
Coarse Sugar Boil these together let it cool.  
then Put your Meat into it. it must be  
Occasionally Skimed. it will sometimes want  
Boiling over again perhaps in three Weeks or  
a Month. but this must be discretionally &  
depends upon the Quantity of Meat. The Pickle  
will keep for Six Weeks or longer in Winter. —

Fish Sauce Mrs Hart

Of Vinagar & water of each three spoonfulls. one Anchovy  
a small onion cut down — a little Horse radish sliced  
the whole boild till the anchovy is dissolved — strain it  
off & melt your butter with it — & before it is to be sent  
to Table stir a little Yolke of egg in it to make it a  
proper thickness —



## Prussian Broth Doctor Storehouse

Take one Pound of Beef one Pint of Pulse  
four Onions, four Turneps, four Potatoes -  
Boiled in Seven Pints of Water down to Six  
add a little Pepper & Salt. The above will  
Dine six able Men and costs only nine  
Pence with Bread. a little Rice added will  
make it better. . .

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## Summer Mince Pye Mrs Laps York

Take three Lemons cut them in halves, then squeeze  
them twice over to a pound of powder'd lump sugar  
then tie the Lemons up in a cloth & boil them  
tender. Take out the seeds & skins & pound the  
Lemons in a Mortar. Mix the sugar & juice with  
the Lemons & one pound of Mutton Suet chop'd  
fine & all mince'd together. - it must not be beef  
Suet.



To make Mouth Turtle of Scates head. Mrs. Trafford  
Cut of clean one or more scates heads, the pieces  
you cut out must be blanch'd in scalding water  
to clean them then take your Gravy & put in your  
Fish & some Oa Palates cut in pieces & boil'd very  
well. The tail & claws of one or more lobsters  
a few oysters & half a pint of Madeira wine an  
Anchorovy & a slice of Lemon - Set it over the fire  
& let it boil gently about half an hour. Then add  
a little more wine & a little Cayan pepper,  
thicken it with flower & butter & serve it up  
with boil'd force Balls. —

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To clean Plate

1 Penny worth of Quick silver — 1 Oz of Hartshorn  
Powder — a quarter of an Oz of Rose pink —  
Wash the quick silver with oil of Turpentine —  
Mix it up with spirits of wine —



Laviche.

M<sup>r</sup> C. Mellish

Take three cloves, fennel seed bruised four  
scruples; ginger powder'd saffron of each half a  
scruple - three cloves of garlick infuse in a  
pint of good white wine vinegar & let it stand  
a week in a gentle heat - then pour it off -

To make anchovies Sauce M<sup>r</sup> Midgley Newark -  
Take two or three Anchovies chop them very fine  
put them into a Stew pan with a q<sup>r</sup> of a pound  
of good butter one onion a sprig of parsley  
a piece of horseradish as much flower as you  
think will make it thick enough & some  
good broth or gravy a spoonfull of good  
Vinegar put your stew pan over the stove  
keeping it stirring all the time till it boils  
& that it is of a proper thickness let it  
be well tasted & strain it through a lawn  
or hair sieve & keep it for use. —



## To make a Macaroni Pye

Make a raised Crust and put in thin slices of Fat Bacon & Bread to Bake When it is Baked take that out and fill it as follows

Take a Quarter of a Pound of Macaroni boil it in good Milk till it is Tender then strain it of and put in one Pint of good White Gravy the Yolks of 6 Eggs boiled hard one Chicken Boiled & Boned Three Sweet Breads a little good Cream & flower to Thicken it up. & Season it to your Taste With Shalots pepper & Salt.

+ Fish Sauce from the other Side  
in the Spice again but as other ingredient.

The Use of this Sauce is to mix it with Melted

Butter. —



## Bread Sauce

To a Pint of Water put half a Large Onion  
of Half a Must Spoonfull of Pepper Corns boil  
these Together till quite Black then Strain it  
and Put to the Liquor grated Bread sufficient  
Quantity to Thicken it. Three Spoonfull of Cream  
a Lump of Butter about the size of a small Egg.  
of Boil them up.

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## Fish Sauce for keeping.

1 Pound of Anchovies half an ounce of Cloves half an  
ounce of Mace Two ounces Race Ginger sliced a little  
Black Pepper a Piece of Horse Radish some Lemon Peel  
Small Onion a Bunch of Thyme of Winter Savory. to  
all these add a Quart of Red Wine half a Pint of Vinegar  
let all these stew over a gentle Fire one Hour then  
Strain the Liquor thro a Sieve of Bottle it. putting



Shrimp Catfish. — Mr. J. Puleston —

Two quarts of Shrimps founded in the shells  
put on them two quarts of sweet Syder & one  
pound & a half of anchovies — boil it till near half  
is waisted, then strain it — Add a quarter of an ounce  
of mace, white pepper & a few cloves — boil it again  
to draw out the virtue of the shies — bottle it with  
Lork of leather it for fear of air. —

Oyster Catfish Mr. J. Puleston

An Hundred of Oysters with all their Liquor a Pound  
of anchovies, three Pints of White Wine a Lemon  
Sliced & Part of the Peel boil them gently half  
an Hour strain it and add a Quarter of an  
ounce of Mace and the same of Cloves, one  
Nutmeg sliced then Boil it a Quarter of an  
Hour put in Two bunches of Shalloths, Bottle



it when cold, put the spice of Shalotts  
in your Bottle with the Liqueur. —

Browning for made Dish: In<sup>r</sup>. P. —

Beat small four Ounces of Table refined  
Sugar, put into a clean iron frying Pan  
With one ounce of Butter, set it over a clear  
fire mix it well together all the time. —  
When it begins to be pretty frothy & the  
Sugar is dissolv'd hold it higher over  
the fire, have ready a pint of red Wine, when  
the Sugar & Butter is of a deep Brown pour  
in a little of the Wine stir it well together  
then add more Wine & keep stirring it all the  
time, put in half an ounce of Corn new pepper  
Six Cloves. four Shalotts peeled Two or Three



Blades of mace, three spoonfulls of must  
room catchups, a little salt the out rind of  
one Lemon. boil them slowly for Ten  
Minutes. pour it into a Basin, when  
cold takes off the Scum very clean &  
<sup>bottle.</sup> Boil it for use. —————

To Dress a Moidell M<sup>r</sup>. Yerborough  
Take a capps head, stuff it with good forcemeat  
of set it in the oven in an Earthen dish  
with a little Water under it, lay Butter over it  
and dredge it with Flour, Boil half the  
Liver and all the Lights together half an hour  
Then chop them small & put them into a Frying  
Pan, with half a Pint of Gravy a Spoon  
full of Catchups, squeeze in Half a Lemon  
pepper & Salt, Micken With a good Piece of



Butter rolled in flour When you Dick it  
up. pour the minced meat in the Bottom  
and have ready fryed a fine Brown the  
other half of the Liver cut in thin Slices  
of little Bits of Bacon, set the Heat in  
the Middle & lay the Liver & Bacon over  
the Minced Meat & serve it up. —

To make Spruce Beer M<sup>r</sup> Aylmer  
Fill a Copper with the smallest Branches  
of the Spruce & as much Water as it will  
hold, Boil it for Twelve Hours, or till it  
Becomes a very strong & rather thick con-  
coction, put a sufficient Quantity of this  
Liquor & Molasses in a Cask of Water  
mix it Well together & with the Bung  
out till it foment a day or Two. —



N. B. it will not be fit to drink for  
a Week or Ten Days when you have Bottled  
it as I never knew it continue good  
in the Cask more than a Month. —  
though It might answer with care I  
suppose. —

### Pain de la Reine

The same Brown & thick. the Piece you scope  
out makes Petties. it is an excellent Dish & a  
very elegant one. & The remainder of the Chicken  
Fricassee & all for the same Course according to  
the French Etiquette if you choose it.



- 1 To Boil a brisket of a buttock of beef or a Ham cold
- 2 To make vinegar - Potatoes Cheese Cakes
- 3 To pickle pork like Westphalia Hams - brown gray soup
- 5 To follow Celsus
- 6 To make forced meat - To boil pallats - To make
- 7 To roast a shoulder of Mutton with <sup>saucages</sup> ~~bysters~~
- To stew a rump of beef y<sup>e</sup> Duchess of Northmouths way
- 8 To pickle pigeons -
- 9 Friday Soup
- 10 To pot a Hare  
To dress Hogs feet & ears y<sup>e</sup> best way -
- 11 To make a white fricary of Eggs
- 12 To pickle Smelts - White Soup
- 13 To make Cyster loaves
- 14 To make Lemon pickle
- 15 To make a fricary of Guineas rabbits or Lamb -
- 16 To make Tramestins
- 17 To pickle sliced Cucumbers - To make vinegar
- 18 To stew Mushrooms -
- 19 To pickle Salmon -
- 20 Beef Blives
- 21 pulled Chicken
- 22 strengthening veal broth
- 23 To make a procoto of veal a la Tuler
- 24 Veal ala Keshemell - To dress a Calfs head like
- 26 To make artificial eggs - <sup>Twite</sup>



To make a Chastreuse

Cut some Carrots & Turnips in long Pieces  
& pretty thick put them in cold Water. Boil  
some Cabages just to take off the strong Taste  
take them out of the Water. & Tye them up  
tight with course String. Take a Stew pan  
lay some Slices of Bacon at the Bottom. put  
in the Cabbage, Carrots. and Turnips. some  
Bacon at the Top again. a little pepper &  
salt a Bunch of Sweet herbs. some Brooth  
if you have it, otherwise Water let it Stew  
for an Hour. Put some Mutton. Beef. Par.  
tridges, Chickens. as is most convenient. w<sup>th</sup>.  
bits of Bacon mix Sweet herbs. Carrots.  
Turnips. let them stew for Two or Three Hours  
if convenient. Take a little Pan. lay a few



of the Carrots & Turnips. at the Bottom  
of neatly alternately round the Edge. squeeze  
the Water out of the Water. press it down  
Well in the Pan. that is some of it. then put  
in your Meat. & then the rest of your Vegetables  
press well down, heat it over the Stove,  
then turn it out, & if it is put in  
properly, it comes out with the greatest  
ease, the exact shape of the Pan.

To make Beef a la Mode  
Cut some Slices of Bacon. long enough to go  
through the Beef & new as thick as your little  
Finger. season it with pepper & salt & other  
Spices. some garlick if you like. take a thick  
Piece of Beef. of about four Pounds. lard it with  
the Seasoned Bacon. or rather put it quite —



through it in different parts. Take a stew  
pan put in four large Onions. bits of Meat.  
Sweet herbs. seasoning. Leeks. a little Celery  
of some Carrots. put either Water or Brooth  
to it, let it Simmer for four Hours. —

### Pain de la Reine

Take the Breast of a Turkey or Two Fowls  
Vial Will do. but it is not so good. take all  
the bits of skin from it. Take a Quantity  
of Suet. clean it & chop beat it Well in a  
Mortar. add the Chicken put in a good Deal of  
Salt. Take four large Onions. cut them. put  
them in a clean Cloth. squeeze in the Juice  
it is better to do them one by one. mix &  
beat all Well together. Take 3 Eggs. put



them in. put a little cream in mix it—  
add more mix it so on till you have put  
in about Half a Pint. Take the Whites of  
Two Eggs beat them Well with a Knife on  
a Tin Plate. till they are a good Froth. put  
it in the Mortar, mix it Well. Take a  
little Copper Dish butter it Well put it  
out of the Mortar into the Deep Dish: but  
do not half fill it. pour Boiling Water <sup>under</sup> ~~on~~  
it. cover it up. put it on the Fire. & there  
ought to be some Fire held over the Top of it  
let it Boil for Three Quarters of an Hour. but  
When it is half done take a Tin & scope out  
the Middle. When done. take out the Water, add  
your Ragout which should consist of Liver. Green  
Sweet Breads if you have them. Mush rooms.



